

## ACCP/02: STORAGE &amp; DECANTING OF ALERGENIC INGREDIENTS

<b>Hazards</b>	<ol style="list-style-type: none"> <li>1. <b>Spillage</b>; during storage of allergenic ingredients resulting in cross-contact with non-allergenic ingredients</li> <li>2. <b>Lack of information</b>; with respect to allergens either illegible or missing</li> <li>3. <b>Cross-contact</b>; of allergenic and non-ingredients as a result of inadequate storage measures</li> <li>4. <b>Cross-contamination</b>; of equipment, surfaces, food-handlers and other foodstuffs as a result of poor decanting procedures</li> </ol>
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Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Packaging intact	Visual check	Daily basis		Effectively reseal open bags <b>(FH)</b>
Allergenic ingredients resealed, once opened	Visual check	Daily basis		Place allergenic ingredients into air-tight containers or reseal packaging effectively <b>(FH)</b>
Allergenic ingredients clearly marked	Visual check			Secure listing and retain with 'opened' ingredients <b>(FH)</b> Discard ingredients that cannot be identified accurately <b>(LM)</b>
Allergenic ingredients stored separately to non-allergenic ingredients	Visual check			Reorganise storage to allow for allergenic ingredients to be placed on lower shelves <b>(LM)</b>
Area free from spillage	Visual check			Spillage cleaned up with immediate effect <b>(FH)</b> Reject food that is potentially contaminated <b>(FH)</b>  Review process for storage and decanting of food <b>(LM)</b>

**For additional information on this subject please refer to the following procedures in the 'Food Safety Manual 2019':**

- Section 4: Food Allergens - FA/05: Control of allergenic ingredients

Version	Date of issue	Author	Endorsed by
V1	June 2020	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser